



## Ingredients

Ingredient	Quantity	Unit
Coriander	20.00	g
Fresh Diced Chicken Meat Light and Dark	600.00	g
ONIONS SPANISH	150.00	g
Brakes Extended Life Rapeseed Oil	20.00	ml
Brakes Low Fat Natural Yoghurt 5kg	200.00	g
Brakes Tikka Sauce	425.00	g
Cooks Garlic Puree	7.50	g

## Preparation Notes

### Method:

1. Fry the onion and garlic gently in the oil. Add the chicken pieces and fry until golden brown and cooked all the way through.
2. Add the sauce and simmer for 5 minutes
3. Add the yogurt and stir through the sauce.

Hints/Tips - Serve with naan bread and garnish with Chopped Coriander

## Looks Like



## Allergen Info

CEREAL GLUTEN	N
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	N
MILK	<b>Y</b>
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	N
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
OATS	N

**Y** : YES  
**N** : NO  
**M/C** : MAY CONTAIN  
**0** : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)